

DINNERLY



Feed A Crowd: Smoky Pork Loaded Wedges

Same Meal Price, More Servings!



40 minutes



2 Servings

Want extra bang for your buck? Serve up more with our Feed A Crowd recipes. We've used the same amount of meat but added more hearty ingredients like filling carbs and veggies to satisfy hungry tummies. If you're on a 2-person plan, these recipes make 4 portions; on a 4-person plan, they make 8 portions.

WHAT WE SEND

- 800g potatoes
- 1 red capsicum
- 1 spring onion
- 400g five mixed beans
- pork mince
- 20g smoky barbecue seasoning¹⁷

WHAT YOU NEED

- 2 tbs olive oil
- 2 garlic cloves
- 2 tbs barbecue sauce
- 2 tbs mayonnaise³

TOOLS

- large oven tray
- baking paper
- large deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Egg (3), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 470kcal, Fat 18.5g, Carbs 46.6g, Proteins 24.6g



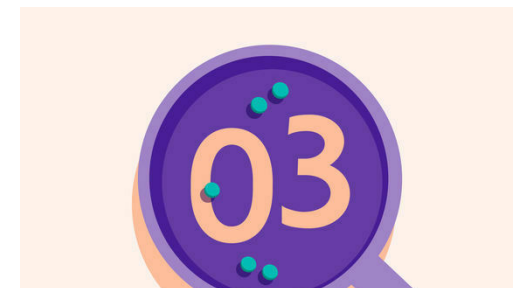
1. Roast wedges

Preheat the oven to 220C. Line a large oven tray with baking paper. Cut the **unpeeled potatoes** into wedges and put on the lined tray. Drizzle with **1 tbs olive oil**, season with **salt and pepper** and toss to coat. Roast for 30 mins or until tender.



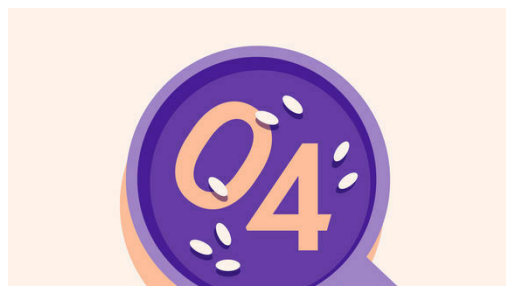
2. Prep ingredients

Meanwhile, cut the **capsicum** into 1cm chunks. Thinly slice the **spring onion**, including the green part. Crush or finely chop **2 garlic cloves**. Drain and rinse the **beans**. Heat **1 tbs olive oil** in a large deep frypan over high heat. Cook the **pork mince**, breaking up the lumps with a spoon, for 3–4 mins until browned. Remove from the pan, leaving any oil in the pan.



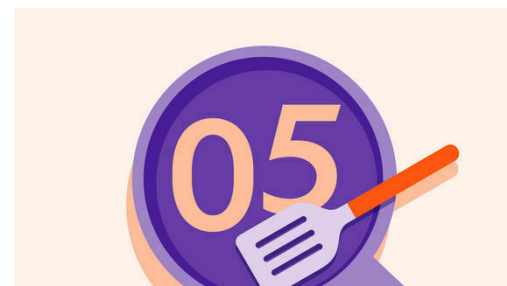
3. Make filling

Return the pan to medium heat and cook the **capsicum** and **garlic**, stirring, for 5 mins or until softened. Add the **pork**, **beans**, **barbecue seasoning**, **2 tbs barbecue sauce** and **180ml (¾ cup) water**. Bring to the boil and cook, stirring, for 2 mins or until slightly thickened. Taste, then season with **salt and pepper**. Remove the pan from the heat.



4. Top wedges and bake

Spoon the **pork mixture** over the potato wedges on the oven tray and bake for 5 mins or until warmed through.



5. Serve up

Meanwhile, put **2 tbs mayonnaise** (see Feed A Crowd) and **2 tsp water** in a bowl, season with **salt and pepper** and stir to combine. Divide the **loaded wedges** among bowls, drizzle over the **mayo sauce** and scatter over the **spring onion**. Or bring the tray to the table for everyone to help themselves. Enjoy!



6. Feed A Crowd

Don't have any mayonnaise? Use plain yoghurt instead.